



Pork rashers with Pink Lady® slaw

Serves 4



Created by:
Chad January

Ingredients:

Sauce:

- ♥ Tbsp (15ml) sesame oil
- ♥ 2 spring onions, sliced
- ♥ 2 cloves garlic, chopped
- ♥ 1 red chilli, deseeded and chopped
- ♥ ½ cup (125ml) soy sauce
- ♥ ¼ cup (60ml) brown sugar
- ♥ 1 Tbsp (15ml) rice wine vinegar
- ♥ 8 pork rashers
- ♥ 1 Tbsp (15ml) olive oil

Slaw:

- ♥ 1 packet (300g) PnP red and white coleslaw
- ♥ 4 Pink Lady® apples, thinly sliced
- ♥ 2 spring onions, sliced
- ♥ ¼ cup (60ml) buttermilk
- ♥ 3 Tbsp (45ml) plain yoghurt
- ♥ 2 Tbsp (30ml) mayonnaise
- ♥ Juice (30ml) and grated peel of ½ lemon
- ♥ Salt and milled pepper

Method:

1. Heat oil in a pan and fry spring onions and garlic for 2-3 minutes.
2. Add remaining sauce ingredients and simmer for 5-10 minutes. Set aside.
3. Fry pork rashers in olive oil over high heat for 3-5 minutes.
4. Add ½ the sauce and simmer until sauce is reduced and pork is sticky and well glazed.
5. Combine all slaw ingredients, then season.
6. Serve pork with slaw and drizzle with additional sauce.

